

LUNCH

Rosemont

SHAREABLES

BUFFALO CAULIFLOWER SF, V <i>fried cauliflower, toasted celery seed & mustard seeds, buffalo sauce, buttermilk ranch dressing, scallion</i>	14
BOWL OF FRIES SF, DF, V <i>shoestring fries, pepper & herbs served with old bay aioli</i>	10
CRAB DIP <i>maryland-style crab dip, cheddar cheese, charred scallion oil, fried saltines</i>	18

SOUP & SALADS

CAESAR NF ADD CHICKEN +6, SALMON* +9, CHICKEN SALAD +6, OR BURRATA +5 <i>romaine, caesar dressing, parmesan, garlic croutons</i>	13
CHOPPED ITALIAN GF, NF, SF ADD CHICKEN +6, SALMON* +9, CHICKEN SALAD +6, OR BURRATA +5 <i>romaine, diced tomato, peppadew pepper, olives, artichoke heart, ricotta salata, salami, red wine vin, crispy prosciutto</i>	15
FRISÉE & BURRATA GF, SF ADD CHICKEN +6, SALMON* +9, CHICKEN SALAD +6 <i>roasted cherry tomatoes, cucumber ribbons, toasted pine nuts, basil white balsamic vin, lardons, burrata</i>	14
LITTLE GEM SALAD GF, SF ADD CHICKEN +6, SALMON* +9, CHICKEN SALAD +6, OR BURRATA +5 <i>little gem romaine, peas, ricotta vin, parmesan, mint & basil, crispy prosciutto</i>	14
TOMATO SOUP & GRILLED CHEESE NF, SF, V <i>swiss, american, colby jack, grilled sourdough</i>	13
TOMATO SOUP NF, SF, V <i>creamy tomato soup, parmesan, basil oil</i>	CUP 5 / BOWL 8
SOUP OF THE DAY <i></i>	CUP 5 / BOWL 8

HAND-HELDS

CHOICE OF: HOUSE CHIPS | POTATO SALAD | COLESLAW | FRIES (+1) | SIDE CAESAR (+2) | CUP OF SOUP (+3)

ROSEMONT CUBAN NF, SF <i>roast pork shoulder, ham, pickles, swiss, cuban sauce, pressed on a hoagie roll</i>	16
THE BURGER NF, SF <i>two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, toasted potato bun</i>	15
HARISSA-HONEY FRIED CHICKEN SANDWICH <i>fried chicken breast, harissa honey glaze, celery seed slaw, toasted potato bun</i>	15
CHICKEN SALAD SANDWICH NF, SF <i>rosemont traditional chicken salad, pesto, lettuce, tomato, onion, toasted sourdough</i>	14
PRIME RIB SANDWICH SF <i>shaved prime rib, griddled onions & mushrooms, havarti, chipotle mayo, toasted hoagie roll</i>	18
TURKEY & BACON WITH AVOCADO NF, SF <i>turkey, bacon, black pepper mayo, colby jack, lettuce, tomato, avocado, toasted sourdough</i>	16
HAM & HAVARTI NF, SF <i>smoked ham, havarti, fig jam, dijon mustard, toasted sourdough</i>	13
ITALIAN (COLD OR HOT) NF, SF <i>prosciutto, napoli salami, arugula, pesto, burrata, roasted red pepper, olive oil, toasted sourdough</i>	17
SMOKED TURKEY & APPLE MELT NF <i>smoked turkey, bacon, havarti, apple chutney, bbq sauce, toasted sourdough</i>	14
ROSEMONT REUBEN NF <i>house cooked corned beef, russian dressing, sauerkraut, swiss, toasted marble rye</i>	18

WRAPS

CHOICE OF: HOUSE CHIPS | POTATO SALAD | COLESLAW | FRIES (+1) | SIDE CAESAR (+2) | CUP OF SOUP (+3)

VEGGIE WRAP SF, V <i>marinated beets, quinoa tabbouleh, arugula, goat cheese, toasted pistachio, baba ghanoush</i>	14
GRILLED CHICKEN CAESAR WRAP NF <i>grilled chicken, romaine lettuce, parmesan, caesar dressing, garlic croutons</i>	14
BUFFALO CAULIFLOWER WRAP SF, V <i>fried cauliflower, buffalo sauce, blue cheese crumbles, lettuce, tomato, buttermilk ranch dressing</i>	14

ENTREES

PAN-SEARED SALMON* GF, NF <i>pan-seared salmon, white bean puree, quinoa tabbouleh, salsa verde, sautéed asparagus</i>	18
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SIDES

HOUSE CHIPS SF, DF, V <i></i>	3
HOUSE FRIES SF, DF, V ADD OLD BAY AIOLI +1 <i></i>	4
SIDE CAESAR NF <i></i>	6
POTATO SALAD DF, NF, GF, V <i></i>	3
COLESLAW DF, NF, GF, V <i></i>	3

TIP *the* KITCHEN FOR \$15

Our Tip The Kitchen program is a completely optional way for guests to show appreciation directly to the chefs that prepared your food. Just like the tip you give your server, 100% of this money goes directly to the kitchen staff. If you've had an especially delicious meal, let your server know you'd like to tip the kitchen.

GF GLUTEN FREE • NF NUT FREE • SF SOY FREE • DF DAIRY FREE • V VEGETARIAN

6.4.24

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs May increase your risk of foodborne illness. Please alert your server to any food allergies or aversions.

All credit card tabs left unsigned will be closed with a 20 percent gratuity added to the total. Parties of 6 or more may be subject to an automatic 20 percent service charge. We charge an outside dessert fee of \$20.

LUNCH

Rosemont

COFFEE

COFFEE OFFERINGS FROM JAVESCA COFFEE, ROASTED IN CHARLOTTE, NC

DRIP COFFEE <i>Regular / Decaf</i>	3.5 (12oz)	CAPPUCCINO	4.25 (12oz)
COLD BREW	4.5 (12oz)	LATTE	4.25 (12oz)
DOUBLE ESPRESSO	3.25	CHAI LATTE	4.25 (12oz)
AMERICANO	3.5 (12oz)	MATCHA TEA LATTE	4.95 (12oz)
CORTADO	4 (4oz)	CARAMEL MACCHIATO	5 (12oz)

COLD BEVERAGES

FOUNTAIN SODA	3	LENNY BOY KOMBUCHA	4
<i>Coke, Diet Coke, Sprite, Ginger Ale</i>		<i>Good Ole Ginger, Lavenderade, Wake Up Call, Seasonal</i>	
CANNED SODA	1.5	SPINDRIFT SPARKLING WATER	2.5
<i>Cherry Coke, Coke Zero, Dr Pepper, Diet Dr Pepper, Fanta, Fresca, Barqs Root Beer</i>		<i>Lemon, Lime, Pineapple, Raspberry</i>	
SWEET OR UNSWEETENED TEA	3	TOPO CHICO	3
REGULAR OR SUGAR FREE RED BULL	3	PELEGRINO	3
CELSIUS ENERGY DRINKS	3	AQUA PANA	3
YERBA MATE	3.5	LIQUID DEATH WATER	1.75
<i>Bluephoria, Enlightenmint, Lemon Elation, Revel Berry, Orange Exuberance</i>		LIQUID DEATH SPARKLING	2
		LIQUID DEATH ARMLESS PALMER	3

COCKTAILS

APEROL SPRITZ	15	ESPRESSO MARTINI	16
<i>Aperol, Club Soda, Prosecco</i>		<i>Coffee Liqueur, Ketel One Vodka, Fresh Espresso, Rich Demerara, Lemon Oil</i>	
ELDERFLOWER SPRITZ	15	NEGRONI	15
<i>St-Germain, Club Soda, Prosecco</i>		<i>London Dry Gin, Campari, Cocchi Dopo Teatro</i>	
LIMONCELLO SPRITZ	15	POMEGRANATE RICKEY	15
<i>Limoncello, Club Soda, Prosecco</i>		<i>Gin, Pama Liqueur, Lemon, Mint, Soda</i>	
OLD FASHIONED	15	PARIS, TEXAS	17
<i>High Proof Bourbon, Demerara, Angostura Bitters, Orange Peel</i>		<i>Tequila, Lillet Blanc, Campari, Grapefruit, Lemon, Soda</i>	
MARGARITA	14		
<i>El Jimador Blanco, Lime, Agave, Orange Liqueur</i>			

WINES BY THE GLASS

ASK ABOUT OUR DAILY WINE FEATURES!

SPARKLING	GLASS / BTL.	ROSE AND ORANGE	GLASS / BTL.
Prosecco, Isotta Manzoni 'Cuvée Giulana', Veneto, Italy, NV	14 / 52	Zinfandel, Turley Rosé of Zinfandel, Napa Valley, California, 2023	18 / 68
Cava Blend, Raventós i Blanc, Blanc de Blanc, Catalonia, Spain, 2021	15 / 56	Provence Blend, Triennes Rose, Provence, France, 2022	15 / 56
Cremant, Aimery Cremant de Limoux, Languedoc-Roussillon, France, NV	14 / 52	Albana, Tre Monti "Vigna Rocca", Emilia-Romagna, Italy, 2021	14 / 52
WHITE		RED	
Sauvignon Blanc, Elizabeth Spencer "Special Cuvee", Mendocino, California, 2022	15 / 56	Gamay Domaine des Gaudets Morgon 'Côte du Py' Beaujolais, France 2022	14 / 52
Sauvignon Blanc, Le Garenne, Sancerre, France, 2023	20 / 76	Pinot Noir, Pike Road, Willamette Valley, Oregon 2022	15 / 53
Favorita, Marziano Abbona "Valle dell'Olmo", Langhe, Piedmont, Italy, 2022	14 / 52	Liatiko, Lyrarakis, Crete, Greece, 2022	14 / 52
Chenin Blanc, Château Moncontour "La Manoca" Vouvray, France, 2022	15 / 56	Sangiovese, Felsina, Chianti, Tuscany, Italy, 2021	14 / 52
Grüner Veltliner, Stadt Krems 'Kremstal', Niederösterreich, Austria	14 / 52	Nebbiolo, Vietti 'Perbacco', Langhe, Piedmont, Italy, 2021	21 / 80
Pinot Gris, Van Duzer Estate, Willamette Valley, Oregon 2022	14 / 52	Montepulciano, Fattoria la Valentina "Spelt", Abruzzo, Italy, 2018	16 / 60
Riesling, Dr. Loosen "Bernkasteler Lay" Kabinett, Mosel, Germany, 2021	16 / 60	Tempranillo, CVNE "Cune Reserva", Rioja, Spain, 2018	18 / 68
Ribeiro Blend, Coto de Gomariz Ribeiro Blanco, Galicia, Spain, 2021	16 / 60	Bordeaux Blend, Cru Monplaisir Bordeaux Supérieur, Bordeaux, France 2021	17 / 64
Chardonnay, Domaine de la Denante "Mâcon-Verzé", Burgundy, France, 2022	15 / 56	Cabernet Blend, Painted Fields "Curse of Knowledge", Sierra Foothills, California, 2021	14 / 52
Chardonnay, Timbre "Opening Act", Central Coast, California, 2021	16 / 60	Cabernet Sauvignon, Silver Ghost, Napa Valley, California, 2022	18 / 68

DRAFT BEER

IPA, MAINE "LUNCH"	8
<i>Freeport, Maine • 7% ABV</i>	
PILSNER, WISEACRE "TINY BOMB"	7
<i>Memphis, Tennessee • 4.5% ABV</i>	
IRISH DRY STOUT, GUINNESS DRAUGHT	8
<i>Dublin, Ireland • 4.2% ABV</i>	